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food processor
Cuisinart®

'Like having another person in the kitchen'*

*James Beard, NY TIMES Magazine

THE CUISINART® FOOD PROCESSOR IS SIMPLE TO USE, AMAZINGLY FAST, AND COMPLETELY SAFE

Stainless steel blades and discs are easy to maintain; stay sharp indefinitely. As with any kitchen appliance, however, sharp accessories should be kept away from children.

To prepare for processing:

Snap work bowl into place on the motor base. Select desired blade or disc; simply drop it down on to the drive shaft. Cut most foods into 1-inch chunks. Those to be chopped or ground are placed directly into the bowl; for slicing or shredding, use the feed tube and pusher. Start switch is activated with a simple twist of the cover; the processor will **not** start without the cover properly in place. The machine is so fast, it is most efficient to make several small batches rather than one large one. To avoid unnecessary cleaning, work from dry to wet foods. • All illustrated parts are standard with the Cuisinart food processor. Optional accessories include: extra-fine slicing and shredding discs; a ripple-cut disc for decorative effects; a "French-fry" disc (cuts ¼ inch strips); and a bread pan for loaves designed to fit the feed tube (use slicing disc to make small slices for sandwiches or melba toast).

CRITICS PRAISE THE CUISINART® FOOD PROCESSOR

"Anyone who really loves to cook will wonder how they ever lived without it. I know I couldn't . . ."

— James Beard

"It's a miracle worker."

— Craig Claiborne JOURNAL

"It's the darling of the kitchen counter — perhaps the most revolutionary invention since the wooden spoon."

— Gail Perrin, Boston GLOBE

"In performance the French-made Cuisinart is superior."

— William Rice, Washington POST

"After more than two years, I have never experienced an overload with the Cuisinart food processor."

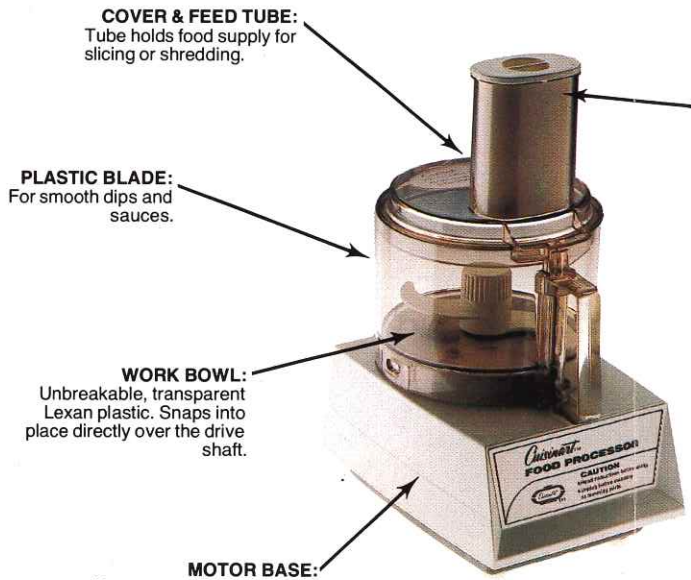
— Pierre Franey

"It makes quick work of almost any recipe."

— SPHERE Magazine

"The phenomenal food processor . . . it speedily handles so many time-consuming culinary exercises that it brings epicurean feats frequently into the realm of everyday fare."

— GOURMET Magazine

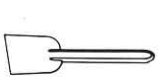

COVER & FEED TUBE:
Tube holds food supply for slicing or shredding.
PUSHER
Properly feeds foods into the work bowl. Never use fingers!
PLASTIC BLADE:
For smooth dips and sauces.
WORK BOWL:
Unbreakable, transparent Lexan plastic. Snaps into place directly over the drive shaft.
MOTOR BASE:
Houses a quiet, powerful (⅓ HP) induction motor. Full load requires only 600 watts.
Cuisinart
FOOD PROCESSOR
CAUTION

STEEL CHOPPING BLADE
The basic tool for chopping and grinding.

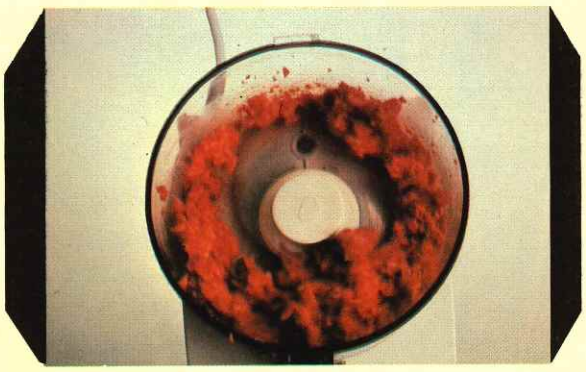
STEEL SLICING DISC

STEEL SHREDDING DISC

PLASTIC SPATULA:



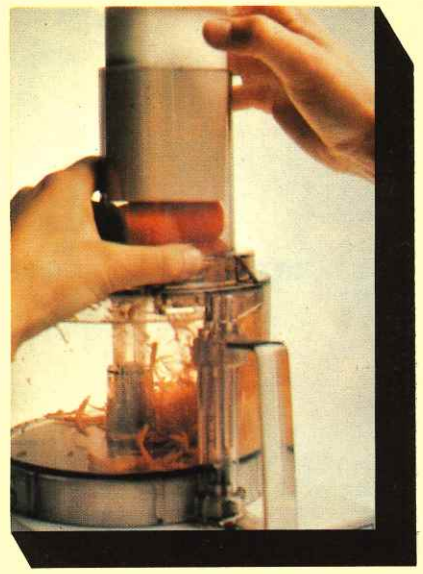
Examples of how the Cuisinart® food processor saves you time and work



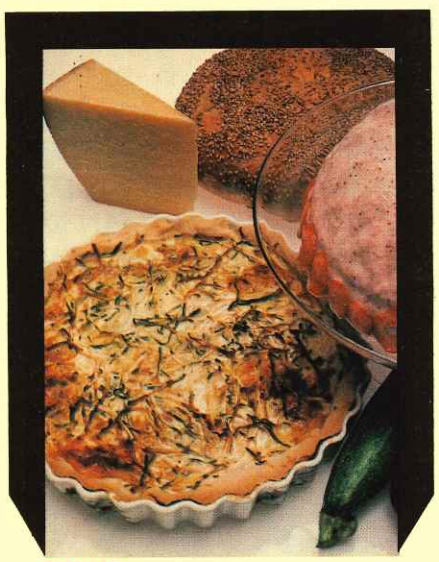
CHOP — raw or cooked meats. Juices are retained and the texture can be made just the way you want it; from coarse to fine.

THIS PICTURE shows lots of good things, just as they've come from the processor: sliced, chopped, grated, julienned. With this one machine you can make recipes that used to require many appliances and called for endless hours of kitchen time and drudgery. Now, the Cuisinart food processor opens up all sorts of culinary possibilities!

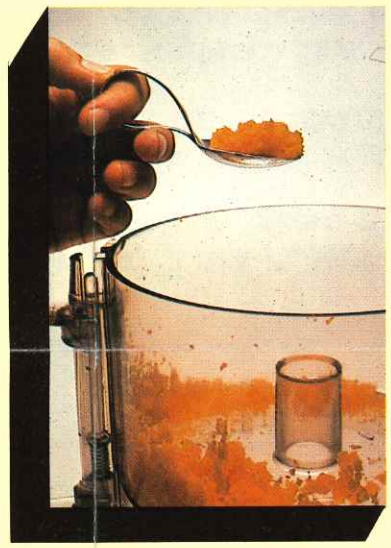
SLICE — zucchini and all other vegetables, neatly and uniformly.



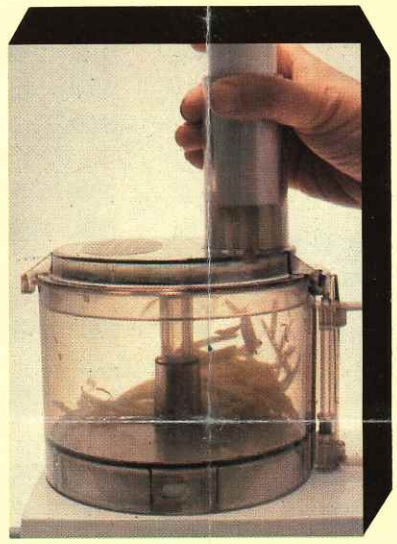
SHRED — carrots or any vegetable; raw or cooked.



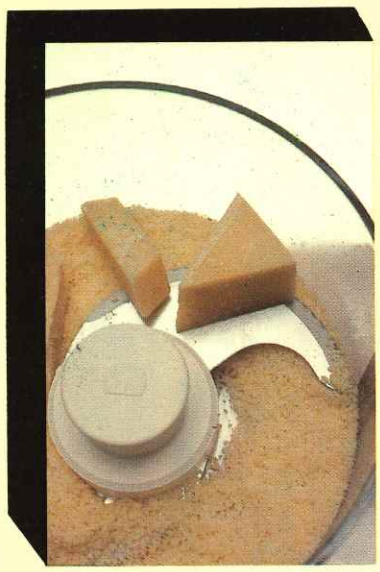
QUICHES — ideal party fare, with the hard work all done for you.



PUREE — your own baby foods using only your own fresh ingredients.

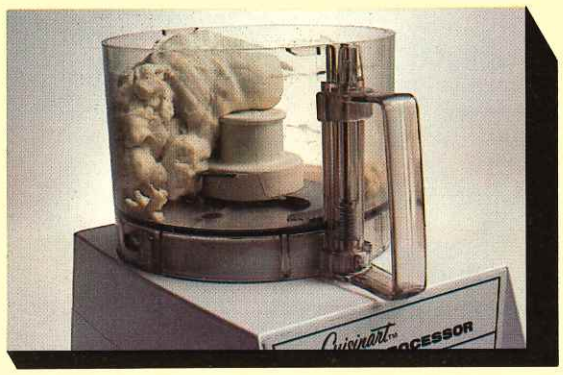


SHOESTRING POTATOES — quickly and perfectly shaped into strips for frying.

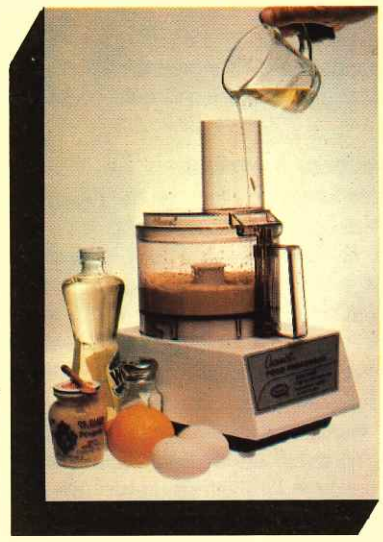


CHOP — hard cheese, and choose the exact degree of fineness you need.

KNEAD — yeast doughs. Takes only moments, and the dough is ready to rise.



EMULSIFY — mayonnaise, perfect every time; thick, smooth, and flavored to your taste.



WE PUT THE JOY BACK INTO COOKING

HAMBURGERS, MEAT LOAVES — Chop any raw meat in seconds. Most butchers won't grind meats for you like poultry or pork! Chopping yields better texture than grinding, and it's just the way you want it — from coarse chunks to a smooth spread.

PATES, TERRINES, AND QUICHES — No more chopping, pounding, grinding, or mixing. The Cuisinart food processor does all the hard work for you. A twist of the cover, and you control whether you produce a smooth pâté or a terrine with a coarser texture.

PASTRY — perfect every time! Handling is minimal; the result is lighter and flakier than when prepared the old, time-consuming way. Now you can master any pastry recipe.

SAUCES — Good sauces are the secret of some of the world's most delicious dishes. Mayonnaise, savory butters, even a Béarnaise sauce are no longer the province of the professional chef. With the Cuisinart food processor they're easy and fun to make. And, you can use nutritious left-over vegetables as thickeners for gravies.

BREADCRUMBS — or chopped or ground nuts, and finely grated cheese are simplicity itself. No more skinned knuckles! You control the degree of fineness precisely.

SOUPS — from gazpacho to tomato; from pea to vichysoisse. Make flavored stocks quickly with finely chopped meats and vegetables.

SALADS — The Cuisinart food processor is perfect for coleslaw, and for any other salad made with fresh, crisp vegetables or fruits; sliced, chopped, or shredded in moments. Dressings like Green Goddess, Thousand Island, and others are quick and simple.

VEGETABLES — Prepare mashed potatoes, Frenched string beans, or vegetable purées. Chop parsley and other herbs unbelievably fast; chop or shred onions without tears!

BREAD — Mix and knead yeast doughs more quickly than ever before; everything from buns to brioche!

MOUSSES — A little fish, seafood, or chicken can be made into a mouthwatering first course. The processing action creates an especially creamy sweet mousse, with intense flavor.

CAKES & BATTERS — Your Cuisinart food processor will produce almost instant mixtures that don't taste instant. Many basic cake recipes can be made in a fraction of the time it used to take. Tender crêpes will melt in your mouth; baking powder breads now are child's play.

MARMALADES & PRESERVES — No longer messy and time-consuming. You can slice fruit or vegetables to just the right size.

DRINKS — Create your own vegetable and fruit juice cocktails. Make banana milk shakes for the kids. The Cuisinart food processor will even slice the limes for Gin 'n Tonic!

ECONOMY — with left-overs. Fish becomes delicious fish cakes in an instant. Cooked meat is made moist and flavorsome for a meat pie or tasty sandwich spread. Stale bread and an end of cheese can be transformed into a quick golden topping for a pie or casserole.

The Cuisinart food processor is simple, clean, strong — and above all, remarkably quiet. With this phenomenal machine you'll spend less time working, more time living, and be a better cook in the bargain!

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Thank You. . . for your interest in the new Cuisinart® food processor. We hope you enjoyed learning how fast and efficient this wizard of the kitchen really is.

But your home is the real proving ground. Only in your own kitchen can you fully realize how much work it does for you — how much time you'll save.

The Cuisinart food processor is the original . . . the machine that started the "20th Century French Revolution." Because power is transmitted directly from the drive shaft there is almost no noise or maintenance. Blades and discs change so quickly and easily that cleaning is a breeze. There are no screws — no small parts to lose — no awkward reset buttons.

In a word. . .you can DEPEND on it.

Much of the world already does. The Cuisinart food processor has been part of fine restaurant cooking for many years. It has been thoroughly tested under all sorts of conditions. An example: in the whole of France, just 17 restaurants rate a 3-star listing in the Guide Michelin. And 15 of these rely, every day, on the industrial size Cuisinart food processor.

It earns its keep for these top-flight professionals . . . and it will do the same for you!

"Unless you're going to get the top performer . . .stick with your blender and a sharp knife. . .Second-best simply is not good enough."

— Jane Benét, San Francisco CHRONICLE

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food processor
Cuisinart®

- The first completely new kitchen appliance in 35 years.
- Saves hours of kitchen work and time.
- Thoroughly tested and trouble-free.
- All parts and accessories (except for the motor base) are safe for dishwashers.
- Full one year warranty. If trouble should develop, we will not only repair or replace defective parts, we pay all shipping charges.
- Recipe book included.

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